



HERBERT SAMUEL  
*Herzliya*

## LUNCH MENU

### *Wine and Alcohol*

MARE RED, MAIA WINERY, 2016 36\165

MARE WHITE, MAIA WINERY, 2016 36\165

*-98-*

Lunch includes: Bread basket, first & main course

#### **APPETIZERS FOR CHOICE**

Tomato salad 'Herbert Samuel'

Heirloom eggplant - char grilled, pine nut and lemon cream, grilled vegetables salsa

Fresh Green salad - lettuce mix, pear, yuzo vinaigrette, aromatic cashew

Salmon New Mexico - tartar, grilled melon, jalapeño jam, cabbage in coriander aioli, corn crunch

Vichyssoise - velvety soup of leeks, potatoes and hummus, salted almonds foam

Som tam tuna - tartar, green papaya, nam pla, peanuts, tomato and ginger sauce (add 10 NIS)

Roast beef bruschetta - dry aged entrecote, rye bread, baked garlic cream (add 5 NIS)

#### **ENTREES FOR CHOICE**

Potato gnocchi - organic zucchini, basil, eggplant cream, black olive oil

Garganelli ragu - handrolled pasta, beef and smoked tomato ragu

Salmon fillet - mixed seed crust, green curry, bak choy, stiky rice

Meagre - fillet a la plancha, chermoula, ratte potatoes and seared baby zucchini (add 15 NIS)

Chicken suprême - tandoori, red raita, white raita, black eyed peas

Beef burger - chopped entrecote, smoked pineapple BBQ sauce, crispy polenta in bread crumbs

Lamb kebab - potato and masala, onion chutney (add 15 NIS)

### *Special Edition*

Beef fillet - skewered, confit potato, baked garlic and brandy pepper sauce 156

Lamb Chops - lima bean cream, grilled vegetables, green garlic cream 208

Prime Rib - aged for 40 nights, roasted green vegetables, ratte potato with gremolata 62 NIS per 100g.

Black tahini and onions in sumak 15 NIS

Plate of hot peppers 15 NIS